



# THE SOCIAL CORNER

BETTER THAT FEET SLIP THAN THE TONGUE

EVERY WOMAN'S OPPORTUNITY  
The Bulletin wants good home letters; good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper.  
Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month.

## SOCIAL CORNER PRIZE WINNERS FOR JULY

- First Prize \$2.50  
To Molly for letter entitled: "Nourishing Food for Invalids."  
Second Prize \$1.50  
To Aunt No. 1 for letter entitled: "Recipes for Picnic Lunches."  
Third Prize \$1.00  
To Dorothy for letter entitled: "Household Hints for Housewives."

## SOCIAL CORNER POEM.

The Two Mysteries.  
We know not what it is, dear, this sleep so deep and still;  
The folded hands, the awful calm, the cheek so pale and chill.  
The lids that will not lift again, though we may call and call;  
The strange, white solitude of peace that settled over all.

We know not what it means, dear, this double heart pain;  
This dread to take our daily way, though we may show our pain;  
We know not to whom other sphere the loved, who leave us so,  
Nor why we do not wonder still, nor why we do not know.

But this we know our loved and dead, if they should come this day—Should come and say, "What is life?" not one of us could say, "Life is a mystery as deep as ever death can be."  
Yet, oh, how glad it is to us, this life we live and see!

Then might they say—these vanished ones—blessed is the thought: "So death is sweet to us, beloved; though we may show our pain; We may not to the quick reveal the mystery of death."  
Ye cannot tell us, if ye would, the mystery of death.

The child who enters life comes not with knowledge or intent;  
So all who enter death must go as little children rent.  
Nothing is known, dear, but that death is the soul to tread;  
And as life is to the living, so death is to the dead.

—Mary Mapes Dodge.

## INQUIRIES AND ANSWERS.

DOM PEDRO has met with an accident, having fallen from a roof, severely crushed by a falling window that she is disabled. The surgeon had to take six stitches to close the cut. The sister who was with her at the time is again a shut-in. She had completed her work this week before the accident happened.

THE EDITOR received a Social Corner box from Aunt Abby's lawn party on the 25th which bore the usual evidence that nothing was lacking in the way of gastronomic enjoyment. Thanks to Aunt Abby and all concerned.

WILDWOOD—Thanks for photograph. The use of it will not disclose your identity, and the Social Corner Sisters will enjoy the picture of your pretty place.

LUCY ACORN—Cards received and forwarded to the sisters indicated.

SWEET SIXTEEN—"That was" the absence of your address led to confusion. The card and letter I trust have now reached you.

SPRING CHICKEN—Thanks for prompt return. No harm done. That was an exceptional accident.

HOT WEATHER BILLS OF FARE.  
Dear Social Corner Sisters: Here-with I send a collection of menus for July.

Breakfast: Cherries, ham and eggs, fried potatoes, hot rolls, doughnuts, coffee.  
Dinner: Soup, veal cutlets, peas, potatoes, bread and butter, cherry pudding, strawberry ice cream.

Supper: Lobster salad, thin bread and butter, raspberries, coconut, strawberry ice cream.  
Strawberry Ice Cream: Sprinkle sugar over the berries. Mash and rub through a fine sieve. Use one pint of juice to two quarts of cream. Add custard. Sweeten to taste. Freeze.

Extra Dinner: Roast veal, gravy, spinach, mashed potatoes, stewed tomatoes, bread and butter, ice cream.  
2-Soup, baked blue fish, potatoes, sliced tomatoes, bread and butter, cucumbers, berry pie, 8-Chicken pot pie, potatoes, string beans, mayonnaise of lettuce, bread and butter, raspberry sherbet.

With best wishes to one and all.  
ELLA OF CANTERBURY.

## A WORD FROM DOROTHY.

Dear Editor and Social Corner Sisters: Have you room for one more in your circle? If so I should like to become one of you. The Social Corner sheet is the most interesting part of Saturday's Bulletin to me. I go to enjoy reading the many good letters and recipes sent in by the sisters.

Aunt No. 1: I think I met you at

## Good Nights

are enjoyed by those in good health. The perfect digestion, clear system, and pure blood upon which sound health depends, will be given you by

## BEECHAM'S PILLS

It is for the benefit of just such a hostess, who may find it necessary to shade the eyes of her guests, that I am writing this letter; and I think you will all agree that my plan is an excellent one for both the one who is to serve the dinner and those who are to be served.

I believe in giving to our

guests the very best that one's home affords when it comes to a dinner, but at the same time, there should be no limit to the amount of energy and time which a housewife has to sacrifice in preparing it. If the dinner is cooked by a servant, then just as much should we be considerate of her strength and time.

It was our custom then, as it is now, to prepare a roast of beef, lamb, spare-rib, fowl or some other kind of meat by cooking it the day before, so that it was usually served cold on Sunday with a warm gravy. Then the potatoes were served early Sunday morning and were ready to be boiled as soon as we came home from church.

The bread, pies, cake, or what ever dessert we had was always made on Saturday. So you observe that the whole Sunday dinner was in shape to serve our guests in just the length of time that it took to boil the potatoes—in just about thirty minutes at the longest.

Occasionally one of the guests were heard to remark, "why it hardly seems possible that dinner is ready so soon!" And you went to church with us, too.

The secret was that the meal was really planned and cooked on Saturday.

I hear some one say, "Oh, dear, I don't know how I could do any more on Saturday than I do now, say nothing about cooking a Sunday dinner."

But you don't need to do any more hard labor than you do now on Saturday. Simply plan your next dinner and your next week while you have a fire. It is economy in the end and will be easier when you get used to it.

Try this plan, cornerers, and go to church with your guests, making them feel that they are not keeping you at home, but that you are really enjoying the more rested yourself to begin the week's work.

Here is a menu for next Sunday's dinner which I hope you will try and let The Cornerites know if it does not prove a success.

Sunday Dinner—Cold roast beef (sliced), boiled potatoes with gravy, sweet corn on the cob, sliced cucumbers, bread, butter, tea, apple fruit pie, chocolate layer cake or cookies.

JULY OF NORWICH.

## RECIPE FOR SALAD DRESSING.

Dear Social Corner Sisters—In planning warm-weather menus, when the housekeeper dislikes to be in the hot kitchen, several distinct aims should be kept in mind. Not only the fruits and vegetables in season, and to have as many cold dishes and cold beverages as possible, but to fit the season with the season's cooking. Also, arrange meals that can be almost wholly prepared early in the day, before the worst heat sets in.

A salad is almost a necessity for every meal, and it is economy in saving much work, but is economy in using up the left-over cooked vegetables like potatoes, beans, corn, cabbage, etc. They can be used separately or with lettuce, cucumbers, tomatoes, onions, etc.

A simple salad with bread and butter, cake or cookies, and cold tea, makes a satisfying meal.

I am sending a recipe for salad dressing—Two eggs, 1 teaspoon salt, 1 teaspoon mustard, 4 teaspoon vinegar, 1/2 cup oil, 1/2 cup cream. Beat the eggs and add the salt, mustard, and vinegar. Then add the oil and cream, beating all the time.

Filled Cookies—One cup sugar, 1/2 cup shortening, 1 egg, 1 cup milk, 1 teaspoon soda, 1/2 cup raisins. Mix the sugar and shortening. Add the egg and milk. Then add the soda and raisins. Bake in a hot oven.

Filling—One cup chopped raisins, 1/2 cup sugar, 1 teaspoon flour, 1/2 cup butter. Mix the sugar and flour. Add the raisins and butter. Bake in a hot oven.

Hope some of you will try this.

TO MAKE FILLED COOKIES.  
Dear Editor and Social Corner Sisters: I have been interested in the Social Corner and have enjoyed many good times. I am planning on going to Aunt Abby's picnic.

Filled Cookies—One cup sugar, 1/2 cup shortening, 1 egg, 1 cup milk, 1 teaspoon soda, 1/2 cup raisins. Mix the sugar and shortening. Add the egg and milk. Then add the soda and raisins. Bake in a hot oven.

Filling—One cup chopped raisins, 1/2 cup sugar, 1 teaspoon flour, 1/2 cup butter. Mix the sugar and flour. Add the raisins and butter. Bake in a hot oven.

Hope some of the sisters will try this.

BUMBLE BEE.

## HOUSEHOLD HINTS.

Dear Social Corner Sisters—I have read your letters in the paper so much that you seem to have such a nice time. I read Dottie's Lazy housewife's pickles. I find old Mason fruit jars handy to use. They are easy to do not have to be air tight. I put them in them last year and they are just as good now as can be.

How to cook fish. I find in frying them a great deal better cooked in deep fat. I met a friend Sunday and she said her daughter had been getting up mornings to prepare the breakfast, so she could rest from household work for mother.

SATURDAY EVE.

## INEXPENSIVE YELLOW CAKE.

Dear Editor and Sisters of the Corner—I'm first attempt at writing since I moved back from the country. How glad I am to get back home again and amongst old friends. It seems like living again. Too much country life is no good.

I used to think the song of "The Old Bucket" was fine, and used to sing it at the top of my voice; but believe me, when you have to drag your wash water in that old oaken bucket, it is no work.

Four years ago I saw you at the county fair handing out sweets to the sweeties, and I was one of the sweeties. I bought some of the sweets you. Have I guessed right?

Inexpensive Yellow Cake.—Two eggs, two tablespoons butter, one cup of flour, two spoonfuls baking powder, one cup of milk, one teaspoon of vanilla.

Norwich.

## A FIRELESS COOKER FOR FIFTY CENTS.

Dear Editor and Social Corner Friends: As I have a fireless cooker, I am wondering how many of the Sisters have one. If you haven't any, I will tell you how to make one. It will be a great help to you these warm days.

Cover the bottom and sides of a large crock with asbestos (such as comes from covering furnace pipes), sealing the seams with sealing wax or tire tape. Have the asbestos extend five inches above the top of the crock. The lid

or battie. They went to Bremer-ton and saw them. They made a few showing. There were over 3,000 Shriners in the crowd. I was in the parade. I did not get to see it as I am so crippled it would have been impossible for me to get around in such a crowd. I have not been to see my daughter since last Christmas, but plan to make her a visit next week. She comes out to see me quite often. She and my granddaughters came out just before my birthday and took possession of my house. They brought out paper and paint and with the help of "The Bach" papered three rooms and painted two. Then we had a social dinner. I wish you all could see it.

I have a very nice garden with nearly all kinds of vegetables fit to eat. Have had peas, beans, spuds and corn. I have never had a better crop of berries. She sends them faithfully, but has a hose so has plenty of water, which doesn't have to be carried. I have never had a better crop of berries. She sends them faithfully, but has a hose so has plenty of water, which doesn't have to be carried.

I have good luck with my house-plant. As "The Bach" takes great interest in them and cares for them two people who have never had a better crop of berries. She sends them faithfully, but has a hose so has plenty of water, which doesn't have to be carried.

Robert: If I were a man and bald-headed I would follow your advice, for it sounds sensible. Are you bald?

Gadabout: You are very welcome. Call again with a nice long letter. I have a long letter to write. I have a long letter to write. I have a long letter to write.

## WILDWOOD'S HOME

cover these with the grated cheese and a few grains of red pepper. Beat the eggs slightly, add the salt and milk. Pour this mixture over the bread and cheese. Bake 15 minutes in hot oven.

Budding—Three slices bread, one quart milk, one cup sugar, two eggs, one-fourth teaspoon salt, few grains nutmeg. Break the bread into the milk, add sugar, salt and nutmeg. Next add the yolks of the eggs, slightly beaten. Bake slowly 30 minutes. When well baked, cover the top with the stiffly beaten egg whites which have been sweetened with two table-spoons of sugar. Return to oven and brown.

PAULA.

## THE CARE OF ROSES.

Editor of the Social Corner: May I come to this once? Possibly I may never come again. I have never dared to write the Social Corner for fear of that awful basket.

Roses are one of the plants and flowers and would like to tell the Sisters about my care of some of them.

Roses are one of the favorites. In the spring, after they have been out, I remove all dead wood, and if not looking well cut them back. They grow in a very short time and will be in bloom, bud and blossom. After they have been out, I remove all dead wood, and if not looking well cut them back.

The last of October I clip for the last time and tie them up for winter.

I have had many years of experience and have had good success. Some of my bushes are very old and some are very young. I am all "epic" and the younger ones. After we have had one good freeze, I bank the roots with good manure, or cow and horse manure. This keeps them warm and prevents the water settling about the roots. I sometimes use a mixture of phosphate for fertilizer. All must be used with care.

For house plants I know of nothing better than cuttings put in water. For spraying I use Hellebore, by using early you can keep the roses very healthy, and still blooming as well as the younger ones. After we have had one good freeze, I bank the roots with good manure, or cow and horse manure. This keeps them warm and prevents the water settling about the roots.

There are three kinds of roses—red, black and white. The fruit of the white is considered the best. The leaves of the white are used for food for silk worms.

There are eight varieties of nut trees. I have a few of them and they are considered the best. The wood is tough and elastic.

The butternut has a slightly bitter taste. It is the best of the tree makes a very handsome tan color.

The horse chestnut in full bloom is very handsome and is very prickly. The fruit is a nut which is not edible, but look like polished mahogany.

There are four kinds of magnolia trees, only two of which can be grown in this country. The white magnolia blooms in May, at the ends of the branches—cream white and fragrant as Lily.

Sassafras, the wood, bark and roots are all aromatic, and essential oil is extracted from the roots which has been used in the preparation of many medicines.

Witch hazel is supposed to possess medicinal properties, for external use. Pond's extract is distilled from the roots and bark of the tree.

There are nine varieties of birch, six of which are trees. Those principally used for wood are the white, black and yellow. The white is now being cultivated for ornamental trees for its white and private lawn.

The paper birch, which is very common, is a tree which is very hard and is used for many purposes. The bark of any of our native trees. Beneath the smooth, white skin are many small holes, which are the pores of the tree.

Canoes are made from the bark of the birch. The bark is very hard and is used for many purposes. The bark of any of our native trees. Beneath the smooth, white skin are many small holes, which are the pores of the tree.

There are many varieties of elms. A few of the most valuable are the American Elm, the European Elm, and the English Elm. The American Elm is the most common and is used for many purposes.

For example The Washington Elm in Cambridge, Mass., is so called because of the fact that George Washington was born there. The tree is now dead and has been replaced by a new one.

There are many varieties of oaks. The most common and valuable are the White Oak, the Red Oak, and the Black Oak. The White Oak is the most common and is used for many purposes.

There are many varieties of pines. The most common and valuable are the White Pine, the Red Pine, and the Black Pine. The White Pine is the most common and is used for many purposes.

There are many varieties of spruces. The most common and valuable are the White Spruce, the Red Spruce, and the Black Spruce. The White Spruce is the most common and is used for many purposes.

There are many varieties of firs. The most common and valuable are the White Fir, the Red Fir, and the Black Fir. The White Fir is the most common and is used for many purposes.

There are many varieties of hemlocks. The most common and valuable are the White Hemlock, the Red Hemlock, and the Black Hemlock. The White Hemlock is the most common and is used for many purposes.

There are many varieties of cedars. The most common and valuable are the White Cedar, the Red Cedar, and the Black Cedar. The White Cedar is the most common and is used for many purposes.

There are many varieties of junipers. The most common and valuable are the White Juniper, the Red Juniper, and the Black Juniper. The White Juniper is the most common and is used for many purposes.

There are many varieties of cypresses. The most common and valuable are the White Cypress, the Red Cypress, and the Black Cypress. The White Cypress is the most common and is used for many purposes.

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## SPECIAL TO WOMEN

The most economical, cleansing and germicidal of all antiseptics is

## Paxtine

A soluble Antiseptic Powder to be dissolved in water as needed.

In treating catarrh, inflammation of ulceration of nose, throat and the cavity by feminine life it has no equal. For ten years the Lydia E. Pinkham Medicine Co. has recommended Paxtine in their private correspondence with women, which proves its superiority. Women who have been cured, say: "read your Paxtine right now." Paxtine, 50c. large box, or by mail The Paxton Toilet Co., Boston, Mass.

these frames as soon as ironed, it does not muss, and dries out quickly.

If you wish a different flavor in your salad, try one of the following: (1) mix up with strong coffee, instead of milk or water.

For a quick filling for a layer cake and a lovely chocolate cake, try the following: (1) mix up with strong coffee, instead of milk or water.

If you are fond of sugar on your lettuce, try one of the following: (1) mix up with strong coffee, instead of milk or water.

We all think it a great improvement.

DOROTHY.

## PRESERVING VEGETABLES AND FRUITS.

Dear Social Cornerites—It has been a long time since I have been able to keep my vegetables and fruits. I have missed them greatly. Suppose a great many of you are busy just now making up your minds as to what to preserve. The following suggestions may benefit some one.

Fruit and Vegetables for canning should be of the best quality. Pick over carefully and wash.

The best grade of jars should be bought as they will last for years. Use rubber rings should always be used.

For peas, string and shell beans, pack the jar with the raw vegetable, prepared as if for cooking for immediate use. Fill with cold water. Put the rubber and top on, but do not seal. Set the jar in a kettle of boiling water and bring to a boil. Keep boiling steadily for three hours. The top should never be lifted after the water starts to boil or the jar removed from the kettle before sealing. A kettle large enough to hold three quart jars and cover them.

Black and red raspberries should be packed in the jar raw.

Make a syrup of one cup of sugar to one cup of water. Boil for five minutes. Put the fruit in the syrup and top, seal in kettle of cold water, bring to a boil and after one minute seal and remove from kettle.

Blueberries and blackberries are best sweetened as used. Put fruit in shallow kettle with just enough water to cover. Boil for five minutes. The berries are all heated through and begin to boil, fill jars and seal at once.

Always seal your jars on a heavy cloth. Do not seal on a towel, as filling with boiling fruit and start slowly at first. You will never break a jar.

For peaches and plums, make a syrup of one cup of sugar to one cup of water. Seal the fruit and remove the skin and nearly all the stones from the fruit. Drain enough for one quart or two pint jars at a time into scalding syrup and as soon as it boils, fill jars and seal. There must be taken not to cork too long or they will be soft.

Peas can be peeled and halved, covered with syrup and sugar, and sealed to one of water, until they appear transparent. Then put into jars.

One can of pineapple, cut fine, added to enough pears for six quart jars and seal.

Pears are also good for pickling and the small ones to pickle whole.

A good general rule for all of all kinds of fruit is to use one-half cup of sugar to one cup of water. Use ripe fruit will never fail. Add as little water as necessary and cook to a soft pulp. Put in a jelly bag. Strain through a fine sieve. Cook (excellent), and hang up to drip. Never try to squeeze out the juice. When it is done, add equal measure of sugar for the juice and bring to a boil again.

These are only simple, general directions, which never fail. Everyone has a reliable source for special recipes and relishes.

Best Relish—Cook as for apple, peel, slice and dice. Boil vinegar and sugar (half a cup of sugar as vinegar) add 1-2 bottle of horseradish. Pour over diced meats. Will keep unsealed and is delicious with cold meats.

Best wishes to you all.

Springfield.

## PIE RECIPES.

Dear Editor and Sisters—I am going to send a few pie recipes for a change. Hope some of the sisters will like them.

Lemon Pie—Have ready baked a rich crust, stir together 1 cup sugar and 1 tablespoon flour, and over this pour 1 cup boiling water and wait 10 minutes. Next add a lump of butter, juice of 1 lemon. I heat egg whites and sugar. Beat the egg mixture into the crust. Beat the egg-white stiff, add a little powdered sugar and beat lightly over the pie, brown in a hot oven.

Pie Dressings—Late in winter when canned fruit and pumpkin pies have been made, try one of the following. After the same recipe, a new dressing will prove a stimulant to the appetite.

Potato Salad—Boil 4 large potatoes and 4 eggs, chop potatoes and whites, add 1 small onion. Mash yolks, add 2 tablespoons vinegar and 1 of thick cream, 1 tablespoon melted butter, salt and pepper to taste. Mix and serve cold.

Best wishes.

## LITTLE DAISY OF NORWICH.

FOODS FOR INVALIDS.

Dear Social Corner Sisters—You will find these foods for invalids always reliable.

Flour Gruel—One quart milk, 1 teaspoon of flour, 1 teaspoon of salt. Reserve 1-2 cup milk and put remainder in double boiler. Mix flour and salt with cold milk, stir in the boiling milk and cook 30 minutes. Add salt. Take

(Continued on Page 13.)